

HAPPY Mother's DAY



Strawberry Bellini - House Made Sorbet, Brut, Orange Twist 15
Bistro Mimosa 14 Breakfast Bloody Mary - Prawns & Bacon 18
Chesapeake Benedict - Main Lobster, Dungeness Crabcake, Cajun Hollandaise Sauce, Country Potatoes 22
Fried Chicken & Buttermilk Waffle - Citrus Gravy, Mixed Berries, Vanilla Bean Whipped Cream 19

Chefs' Specialties

Steak & Eggs - Two Eggs Over Easy, Filet Mignon, Heirloom Tomato Salsa, Fennel, Bordelaise Sauce, Country Potatoes 28
Classic Eggs Benedict - Two Poached Eggs, Canadian Bacon, Cajun Hollandaise, Country Potatoes 19
Smoked Salmon Eggs Benedict - Two Poached Eggs, Spinach, Capers, Meyer Lemon Hollandaise, Hash Browns 21
Buttermilk Pancakes - Bananas, Fresh Mixed Berries, Maple Syrup 15 *Chicken Apple Sausage or Applewood Smoked Bacon 4*
Brioche French Toast - Bananas, Fresh Mixed Berries, Maple Syrup 17 *Chicken Apple Sausage or Applewood Smoked Bacon 4*
Fresh Dungeness Crab Skillet - Two Scrambled Eggs, Potatoes, Peppers, Spinach, Jack Cheese, Meyer Lemon Hollandaise 25
Bistro Omelet - Spinach, Fontina Cheese, Asparagus, Tomato, Avocado, Country Potatoes 18
Add - Canadian Bacon, Applewood Smoked Bacon, Chicken Apple Sausage, Smoked Salmon 4 (each)
Chilaquiles - Two Eggs Over Easy, Avocado, Pico de Gallo, Lime Crème Fraiche, Black Beans, Chorizo, Queso Fresco 19

Small Plates & Salads

Buttermilk Battered Calamari - Green Beans, Red Onion, Chipotle-Cilantro-Lime Aioli 18
Bartlett Pear, Apple, Strawberry - Arugula, Fresh Mozzarella, Candied Pecans, Light Curry Vinaigrette 17
Fresh Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 23/34
Classic Caesar - Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 13/18
Add - Grilled Chicken 9 Prawns 12 Beer Battered Prawns 12 Fresh Dungeness Crab Meat 14
Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almonds, Sesame Dressing 18/23
Substitute - Ahi Tuna 18/25, Beer Battered Prawns 18/25

Entrees

Fish 'n' Chips - Napa Smith Pilsner Beer Batter, Coleslaw, Tartar Sauce, French Fries 26
Bistro Burger - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, Fries 19
Mac 'n' Cheese 'n' Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 24
Add - Grilled Chicken 9 Prawns 12 Beer Battered Prawns 12 Fresh Dungeness Crab Meat 14
Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, White Truffle Fries, Bordelaise 39

Kids Brunch (12 and under)

Children's Breakfast - One Scrambled Egg, One Buttermilk Pancake, Hashbrowns 12
Breakfast Sandwich - One Scrambled Egg, English Muffin, Jack Cheese, Hash Browns, Fruit 12
Sides 8*Hash Browns *Applewood Smoked Bacon *Jalapeño Cornbread *Two Buttermilk Pancakes
Seasonal Fruit Chicken Apple Sausage *Country Potatoes